



Christmas Menu

WELCOME

Montadito smoked salmon with cream cheese
Montadito of bread with tomato and Iberian ham
Txangurro croquette

STARTER

Christmas soup with meatballs
or
Salad with shrimp tails with candied pineapple and mustard vinaigrette

MAIN COURSE

Seafood fish suquet with clams
or
Catalan stuffed Christmas chicken

Lemon Sorbet with Cava

DESSERT

Jijona mousse with chocolate chip crunch

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Nougat and wafers
Coffees, teas and infusions

CELLAR

White wine: Analivia (D.O. Rueda)
Red wine: Arnegui Reserva (D.O. Rioja)
Mineral water

58'50€ pp. VAT included





Sant Esteve Menu

WELCOME

Montadito of scallops with tuna belly

Montadito Salmon with Tartar Sauce

Rustido croquettes

STARTER

Cream of fish with sea tripping and crusty bread tile

or

Varied-leaf salad with melon pearls and Iberian ham shavings

MAIN COURSE

Sea bass supreme with sautéed vegetables and romesco sauce

or

Beef tenderloin with potato gratin and red wine juice from Priorat

DESSERT

Nougat cake with dark chocolate sauce

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Nougat and wafers

Coffees, teas and infusions

CELLAR

White wine: Mont Rubí White (D.O. Penedès)

Red wine: Clamor (D.O. Costers del Segre)

Mineral water

52'50€ pp. VAT included





New Year's Eve Menu

WELCOME

Iberian wood with tomato bread
Andalusian squid with lime mayonnaise
Clams with seafood

STARTER

Seafood cream with red shrimp tails

MAIN COURSE

Baked sea bass with aniseed, potato, onion and tomato confit
or
Beef tenderloin with scallop foie poêlé, shallots and squash

Cava sorbet with passion fruit

DESSERT

Chocolate cake with hazelnuts and caramel

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Lucky Grapes and Cotillion Bag

Coffees, teas and infusions

CELLAR

White wine: Ermita d'Espiells (D.O. Penedès)

Red wine: Arnegui Reserva (D.O. Rioja)

Mineral water

59€ pp. VAT included





Menu January 1

WELCOME

Montadito smoked salmon with cream cheese

Iberian ham croquette

STARTER

Duck ham salad with foie shavings and apple vinaigrette

or

Sautéed beans with squid and romesco sauce

MAIN COURSE

Hake supreme in green sauce with asparagus and clams

or

Baked roasted lamb with caramelized onions and rosemary

DESSERT

Profiteroles de nata con chocolate caliente

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Coffees, teas and infusions

CELLAR

White wine: Analivia (D.O. Rueda)

Red wine: Mont Rubí Black (D.O. Penedès)

Mineral water

47'50€ pp. VAT included

